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APPLICATION NO. FILING DATE		FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO
09/980,193 03/25/2002		03/25/2002	Jean-Pierre Molitor	H 4157 PCT/US	1128
23657	7590	11/06/2006		EXAMINER	
COGNIS		· ·	MARX, IRENE		
PATENT DEPARTMENT 300 BROOKSIDE AVENUE AMBLER, PA 19002				ART UNIT	PAPER NUMBER
				1651	
•			DATE MAILED: 11/06/2006		

Please find below and/or attached an Office communication concerning this application or proceeding.

	Application No.	Applicant(s)					
	09/980,193	MOLITOR ET AL.					
Office Action Summary	Examiner	Art Unit					
	Irene Marx	1651					
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply							
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tirr vill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE!	lely filed the mailing date of this communication. D (35 U.S.C. § 133).					
Status		1					
1) Responsive to communication(s) filed on 9/20/	<u>06</u> .	1					
·—	This action is FINAL . 2b)⊠ This action is non-final.						
, —							
closed in accordance with the practice under E	x parte Quayle, 1935 C.D. 11, 45	63 O.G. 213.					
Disposition of Claims							
4) ☐ Claim(s) 12-22 is/are pending in the application 4a) Of the above claim(s) 23-35 is/are withdraw 5) ☐ Claim(s) is/are allowed. 6) ☒ Claim(s) 12-22 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or	n from consideration.						
Application Papers							
9) The specification is objected to by the Examiner 10) The drawing(s) filed on is/are: a) access Applicant may not request that any objection to the or Replacement drawing sheet(s) including the correction of the order	epted or b) objected to by the Edrawing(s) be held in abeyance. See ion is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).					
Priority under 35 U.S.C. § 119	•						
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1 Certified copies of the priority documents 2 Certified copies of the priority documents 3 Copies of the certified copies of the prior application from the International Bureau * See the attached detailed Office action for a list of	s have been received. s have been received in Applicati ity documents have been receive ı (PCT Rule 17.2(a)).	on No ed in this National Stage					
Attachment(s)		(DTO 440)					
 Notice of References Cited (PTO-892) Notice of Draftsperson's Patent Drawing Review (PTO-948) 	4) Interview Summary Paper No(s)/Mail Da	(PTO-413) ate					
3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	5) Notice of Informal P 6) Other:						

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DETAILED ACTION

A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on 9/20/06 has been entered.

Claims 12-22 are being considered on the merits.

Claims 23-35 are withdrawn from consideration as directed to a non-elected invention.

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

This application currently names joint inventors. In considering patentability of the claims under 35 U.S.C. 103(a), the examiner presumes that the subject matter of the various claims was commonly owned at the time any inventions covered therein were made absent any evidence to the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor and invention dates of each claim that was not commonly owned at the time a later invention was made in order for the examiner to consider the applicability of 35 U.S.C. 103(c) and potential 35 U.S.C. 102(e), (f) or (g) prior art under 35 U.S.C. 103(a).

Claims 12-22 are rejected under 35 U.S.C. 103(a) as being unpatentable over Tellier *et al.* taken with Inlow *et al.*, Kopp-Holtwiesche (DE 3738812) and Forster *et al.* (WO 95/11660).

Each of Tellier et al. and Inlow et al. discloses a fermentation medium comprising nutrients and a microemulsion for propagating microorganisms wherein the size distribution of the droplets overlaps with the size of the droplets in the instantly claimed medium and which contains the same ingredients (see, e.g., Tellier et al. col. 3 and Inlow et al., Example 8, Example 9 and Example 2). It is noted that Tellier specifically indicates that it is preferable to use oils, such as vegetable oils, which are vegetable triglycerides, in the microemulsion. The vegetable oil can serve as a carbon source for microorganisms (col. 3, lines 63-66). In addition Tellier et al. recognize that it is favorable to add alcohols or esters as ingredients in a microemulsion product (see, e.g., col. 3, lines 49-54). In addition, Kopp-Holtwiesche discloses a similar microbial reaction medium containing methyl laurate or other fatty acid methyl esters (See, e.g., Examples 1 and 3).

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With regard to phase inversion temperature microemulsions, Forster et al. adequately demonstrate that it is routine in this art to use a variety of triglycerides for the production of various emulsions (See, e.g. page 5, last paragraph). The Forster et al. reference also discloses the use of two emulsifiers in combination wherein one acts as a coemulsifier (See, e.g., page 8) and various amounts and combinations of these emulsifiers. The emulsions are produced by the "phase inversion temperature" (PIT) method.

While the compositions of Forster are not explicitly disclosed as being fermentation media for microorganisms, the reference adequately demonstrates that PIT microemulsions were old and well known at the time the claimed invention was made. In addition, cosmetic compositions contain ingredients that are nutrients for fermentation by microorganisms and routinely are provided with preservatives to avoid rapid microbial deterioration.

The ranges of the ingredient content discussed in the references appear to be substantially the same as claimed. However, even if they are not, the adjustment of the amounts used in the fermentation medium preparation for optimization purposes identified as result-effective variables cited in the references would have been prima facie obvious to a person having ordinary skill in the art, since such adjustment is at the essence of biotechnical engineering.

It is also noted that the composition is claimed as containing a "phase inversion temperature emulsion", which constitutes claiming as a product-by-process. Since the Patent and Trademark Office is not equipped to manufacture products by the myriad of processes put before it and then obtain prior art products and make comparisons therewith, a lesser burden of proof is required to make out a case of prima facie obviousness or anticipation for product-by-process claims because of their peculiar nature than when a product is claimed in the conventional manner. MPEP 2113.

Therefore, it would have been obvious to one having ordinary skill in the art at the time the claimed invention was made to modify the fermentation medium of Tellier et al. and/or Inlow et al. by substituting microemulsions containing animals oils or fatty acids with microemulsions containing fatty acid alkyl esters, and methyl esters in particular, or vegetable oils as suggested by the teachings of Tellier et al. and Kopp-Holtwiesche and/or a variety of oils including specific vegetable oils as taught by Forster et al. (WO 95/11660), as well as altering the proportions of the various ingredients for optimization purposes for the expected economic

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benefit of enhancing the bioavailability of the lipids and oxygen to recalcitrant microbial that will support their growth and proliferation as well as providing the option of not having the filter sterilize the lipid fraction and the rest of the media components separately. The growth and proliferation of recalcitrant microorganism has the expected benefit of increasing the yields of pharmaceutically and industrially important metabolites and/or aiding in the identification of pathogenic microorganisms.

. Thus, the claimed invention as a whole was clearly *prima facie* obvious, especially in the absence of evidence to the contrary.

Response to Arguments

Applicant's arguments as they pertain to the above rejection have been fully considered but they are not deemed to be persuasive.

Applicant alleges that esters and vegetable triglycerides have never been used in a fermentation process in the form of a microemulsion to reduce the amount of energy and mechanical stress required to incorporate the required amount of oxygen into the system (Response, page 7). This appears incorrect, since at least Tellier *et al.* uses a microemulsion to provide energy to the microorganisms and the disclosed culture medium naturally reduces the amount of energy and mechanical stress required to provide oxygen, even though this is not explicitly stated in the reference. In addition, it must be remembered that the claims are not directed to a fermentation process, but rather to a composition, wherein the intended use is immaterial.

Therefore the rejection is deemed proper and it is adhered to.

No claim is allowed.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Irene Marx whose telephone number is (571) 272-0919. The examiner can normally be reached on M-F (6:30-3:00).

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Michael G. Wityshyn can be reached on 571-272-0926. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

Irene Marx
Primary Examiner
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